

HOW TEACHERS MAY HELP WIN

M. W. Harrison Addresses Educators—Formation Thrift Clubs in Schools.

M. W. Harrison, of Washington, who is in the city, sent out by Frank Vanderlip, spoke at a mass meeting Thursday afternoon at the chamber of commerce at which time he addressed an audience of teachers, principals and others. The meeting was presided over by J. W. Abel, who introduced T. R. Preston, state director of the war savings campaign, after which Mr. Preston told in brief something of the campaign in Tennessee and then introduced Mr. Harrison, after which Richard Hardy, vice-state director, and Z. C. Patten, Jr., director for Hamilton county, made short talks on behalf of the thrift or war-savings campaign.

In Mr. Harrison's address he told of the savings on the part of the American people, and that this was the only hope for winning the war. He stated that America in normal times manufactures and uses about \$35,000,000,000 worth of products a year, and that during this year the government will need \$19,000,000,000 worth of munitions. Mr. Harrison stated that it has been estimated that the war will cost the United States through 1918 \$155,000,000,000. Approximately 24,000 airplanes must be constructed at once, and \$2,000,000,000 worth of ammunition. These figures were explained by Mr. Harrison in order to bring before the audience the importance of the war savings campaign and how the school children will after they have been taught the wartime lessons of thrift or saving, aid very materially in winning the war. To this end, he will be introduced into the curriculum of the schools of the country, textbooks for teaching thrift. Problems in algebra and arithmetic, sentences in writing and various other methods, will be employed.

That the case seems urgent, he pointed out, statistics show there are but \$10.58 per capita saved in the south, against \$70 in New England, \$35 in Germany, \$10.50 in Russia and \$70 in other parts of this country. "We've got to win this war," he said. "As the case now stands, Germany has the allies licked." Then he enumerated the various methods which must be employed to win, beginning first, with the cutting out of all luxuries. "Every individual," he said, "has the capacity to produce, and we have got to reduce in order to produce."

A note of warning was sounded against needless expenditure at Christmas, and the fact that this year such expenditure had increased 50 per cent. How labor and raw material may be utilized in war work formed an important part of the address. Keeping up with the Jones's, or other neighborhood leaders, was discouraged. Wearing last year's clothes as a war emergency measure was emphatically discouraged.

Here in America, he pointed out, there are five rifles to ten men, against five rifles to one man in France, as the result of inadequate war equipment, through failure of thrift. If America wins this war, the government must have a solid population, bent upon sacrifice, back of it. When the population spends money on "fool things" it competes with the government, instead of co-operating. It is now up to schoolteachers, he said, to win this war by inculcating lessons in thrift among the pupils, to be carried into American homes. And this is the new campaign now being waged, which was begun in Germany thirty years ago.

Richard Hardy spoke in favor of

READY FOR PLAIN AND FANCY WEATHER



(By Betty Brown.)

New York.—Since the world has adjusted its much-tried credulity to the acceptance of summer furs, why can't it do another mental flip-flop and achieve enthusiasm for winter paraisols as suggested by the diverting young person in the picture?

We suspect that this lady is preparing for an uncertain morning in Palm Beach and wears the ermine scarf to ward off chills lurking in the palm shadows, while thoughtfully providing the paraisol to prevent sunstroke when strolling on the beach.

The hat of lace and fur and the gown of silver embroidered net are, we confess, a bit disconcerting to a reasonable being but we assume she wears them just because.

"busting red tape," and going to work. "Don't wait for instructions from Washington," he urged. "Make war on \$55 hats and silk shirts here and now. Get out the old pipe and cut out cigars. Get the children to talking about it, instead of the newspapers."

Addresses were made by T. R. Preston, Z. C. Patten, Jr., Supt. Abel and Supt. Winder.

Questions were asked by those present. Among them, Supt. Winder asked, "What would be the effect of American if the German program has it all arranged and tabulated on a map with 'Germania' marked from New York to San Francisco."

Supt. Winder called for a meeting of all teachers, to be held at his office at 10 o'clock, Saturday morning, when plans for formation of thrift clubs in the schools will be formulated.

Mr. Harrison was heard in two more addresses today—one at a luncheon at Hotel Patten, given by the county organization, and the other at 3 o'clock at the courthouse, when he addressed the teachers of the colored schools.

The entertainment was arranged as a Red Cross benefit, and the stage was appropriately decorated with the insignia of the order, Red Cross banners and pennants forming the background.

"The Rivals," by Richard B. Sheridan, was given in paraphrase, and its

several roles were sustained with marked individualism and distinctness, making even the setting of the polite English drama of the last century a thing to be easily imagined.

The rendition, given in the distinctive voices of Mrs. Malaprop, Lydia Languish, Fighting Bob Acres, Sir Anthony, Capt. Jack, Sir Lucius, Lucy and David, carried vividly the several scenes with their diverse coloring in review before the mind's eye of the interested audience.

Mrs. Malaprop, with her aphasia and consequent "breaks," provoked laughter throughout the evening, as it has done for four generations, yet it is doubtful if ever she seemed more mirth-provoking than when "mouthing" by the white-haired gentleman of culture on the occasion of last evening's entertainment.

Much that was new and telling in the character delineation was brought out in the Irish brogue and acting of "Trigger," the plotters of Sir Anthony, the languor of Miss Languish and the nervousness of Mrs. Malaprop, to say nothing of the assumed courage of the weak-kneed Bob. How well the drama serves as a vehicle for technical work was appreciated by the audience, as well as the Expression club.

One of the most finished achievements was the laughing scene between Mrs. Malaprop and Capt. Jack, and another the first of the several dialogues between Sir Lucius and Bob Acres.

The sprightly story of "The Rivals" was given in synopsis preceding the production.

CLARENCE L. COFFER TO WED MISS MONDS

Engagement of Well-Known Young Couple—Date of Wedding To Be Named Later.

Mr. and Mrs. A. M. Monds announce the engagement and approaching marriage of their daughter, Varina Elizabeth, to Clarence L. Coffey, of this city, the date of the wedding to be announced.

Miss Monds is the second daughter of Mr. and Mrs. A. M. Monds, of Wyatt street, and is a girl of much charm. She enjoys a large circle of friends, both socially and in the church, being an active member in the Cumberland Presbyterian church, where she is president of the C. C. Bible class, one of the largest classes of young women in any of the city churches.

Mr. Coffey is the son of Mr. and Mrs. L. A. Coffey, of this city, and holds a position with the James Supply company, and is held in the highest esteem by his many friends.

EFFICIENCY CLASS TO RESUME TUESDAY

The class in business efficiency conducted at the Y. W. C. A., disbanded during the holidays, will be resumed Tuesday evening, Jan. 8, at 6:30 o'clock. The course is planned for ten lessons covering five weeks, two lessons a week, Tuesday and Thursday evenings. The subjects taught are those designed for civil service efficiency and include fundamental rules in arithmetic, discount and interest, customs, business, stocks and bonds, analysis, etc. In writing, shorthand dictations, forms and arrangement in typewriting. All who contemplate taking this course are urged to be present Tuesday evening in order not to miss any of the lessons. Miss Frances Pursell is instructor.

CHATTANOOGA ARMY MAN ATTENDS BALL IN EAST

Lieut. J. B. Nicklin, Jr., stationed at Camp Meade, Baltimore, was one of the invited guests at the annual cotillion, held at the Lyric in Baltimore Saturday night and attended by more than one thousand.

The event was one of the most brilliantly planned and widely heralded among social holiday happenings in the east, the guest list including prominent society folk of New York, Washington, Philadelphia and Wilmington, as well as hundreds of army officers. Nine delegates of Baltimore were introduced.

LIEUT. SIMS READ WEDS MISS PARK, OF KNOXVILLE

Ceremony Performed at Home of Bride's Mother, Mrs. Fannie M. Park.

The marriage of Lieut. Sims Read, of this city, to Miss Lillie Park, of Knoxville, was solemnized Wednesday at 12:30 o'clock at the home of the bride's mother, Mrs. Fannie Mitchell Park, Rev. W. T. Thompson, of the First Presbyterian church, officiated. Only members of the immediate families were in attendance. The bride was attired in a blue tulle and her flowers were orchids and violets.

The bride is the granddaughter of the late Dr. James Clark, who was for many years pastor of the First Presbyterian church in Knoxville.

Lieut. Sims Read is the son of Mr. and Mrs. Sam R. Read, of this city. He is a graduate of Princeton and received his commission at Fort Oglethorpe, where he is now stationed with the Fifty-fourth United States Infantry.

Lieut. and Mrs. Read arrived in Chattanooga Wednesday.

MRS. McDONALD WILL ENTERTAIN WRITERS' CLUB

Mrs. Lucy Holtzclaw McDonald will entertain the Writers' club at the home of Mrs. Howard McCall, on Fort Wood, Jan. 19. The third chapter of the novel which members of the club are writing will be read by Mrs. John Lamar Meek, and an original poem by Mrs. M. B. Littleton will be a feature of the program.

DIVINE-WILLIAMS MARRIAGE SATURDAY

Mr. and Mrs. Taylor Williams announce the engagement and approaching marriage of their daughter, Roberta, to John McCallie Divine, the ceremony to be performed Saturday morning at the home of the bride.

Miss Etta Minnie, daughter of Mrs. M. J. Minnis and E. R. Brown, were married Tuesday at the bride's home in North Chattanooga. Rev. LaFerry, pastor of the North Chattanooga Methodist church, performed the ceremony.

SOCIAL CALENDAR

FRIDAY.

Meeting of St. Elmo Red Cross and Knitting circle.

Meeting of North Chattanooga Service League.

SATURDAY.

Meeting of Sunday School Graded union.

Meeting of Judge Howell Tatum society, C. A. R., with Miss Elizabeth Hope.

First of series of benefit dances by C. A. R. at Hotel Patten.

SUNDAY.

Community singing at the courthouse.

Dr. Major, the new pastor, will make a talk.

The subject for discussion at the meeting of the auxiliary is "Home Missions." A special talk will be given by the pastor.

The Triangle Mission club of the First Christian church will meet Saturday afternoon at 2 o'clock in the church parlors.

MAIL RECEIPTS TO ALL RED CROSS SUBSCRIBERS

This week at local Red Cross headquarters, receipts are being mailed to all those who subscribed as members during the Christmas campaign just closed. Anyone failing to receive acknowledgment of their subscription may make inquiry. Care is being taken to prevent any oversight in mailing all campaign returns.

ST. ELMO DOING WELL IN RED CROSS WORK

Made and Delivered to Fort Oglethorpe Fifty Pairs Hospital Shoes Thursday.

Patience and dexterity were both exercised by ten members of the St. Elmo Red Cross auxiliary at the St. Elmo school Thursday at the South St. Elmo school when they cut and completed fifty pairs of hospital bed shoes. These shoes are to be used at the base hospital at Fort Oglethorpe, and no time was lost in delivering them, as they were sent out to the post as soon as they could be packed and wrapped.

This auxiliary has not had many idle hands. It has made fully 600 garments, having confined its work to garmentmaking and knitting.

It is now the intention of the members of the auxiliary to come to town one day next week and learn from headquarters how to make surgical dressings. About 180 members were added to the ranks of the auxiliary during the recent Red Cross campaign, making a total now of nearly 300 members.

At the meeting Thursday Mrs. J. W. Lawless was appointed assistant secretary to assist Mrs. L. S. Greenwood. The auxiliary meets twice a week, thereby affording an opportunity for different ladies to contribute their bit, and the same ones not to be there more than once a week, though, of course, there will be work arranged for all members who come.

RECIPES FOR WHEATLESS DAY

(By Biddy Bye.)

Only pia fiends grumble about wheatless days. The corn bran and rye substitutes for white bread are approved by most families. Many dishes which are not allied to bread are required to make a perfect wheatless day. Here are three proved recipes:

Oatmeal Mush With Apples.

Core apples, leaving large cavities. Peel and cook until soft in syrup made by boiling sugar and water together. Allow one cupful of sugar to one and one-half cupsful of water. Fill cavities with oatmeal mush. Serve at once with sugar and cream. Save syrup that is left for future use. Berries, sliced bananas or sliced peaches may be served with the mush instead of apples.

Fried Hominy Slices.

Cut cold, cooked hominy in slices and fry in butter until a delicate brown. Serve at once. This may be served with or without a syrup, according to one's liking.

Corn au Gratin.

Place in a buttered dish alternate layers of corn and bread crumbs, adding butter, salt and pepper with each layer. Have top layer slightly mixed with cheese. Pour on enough milk between each layer to moisten crumbs. Bake in a hot oven for twenty minutes, or until top is brown and puffy. Serve at once.

OHIO KNITTER TELLS OF WORK

Visitor Gives Dots About National League and Red Cross Boxes.

Mrs. Nancy Roberts, of Washington, who came to Chattanooga a few days ago to spend the rest of the winter months with relatives, has already rendered her services to the local Red Cross and begun knitting a khaki sweater. Mrs. Roberts, though a great-grandmother, has been so busy in national league work and contributed so many garments made by her own hands that in contrast the "bit" of many younger women appears paltry.

One of the most willing instructors, Mrs. Roberts taught volunteer knitting classes throughout the spring, summer and fall. Twice a week at national league meetings she was in charge and directed the work. Her organization, under her direction, tried out plans for furnishing every man in Company M, her home town's volunteer unit, at least one piece of knitted wear; for sending full sets to every soldier about the U. S. S. S. Tacoma, and also to supply as much as possible to the men in training at Chillicothe, O., forty miles from Washington. Besides this, many individual soldiers have been remembered.

Veterans Interested.

Company M for some time has been serving in France, and two boxes, each carrying over 200 woolen garments, have been sent them. Mrs. Roberts tells of the packing of the first box after it was carefully lined and the sweaters, scarfs, socks, wristlets and helmets had been counted and graded according to the quality of material used. The postmaster had carefully inspected the contents and appended his sworn statement that he found the box free of poison and explosives. Smiling as he gave his O. K., he declared he saw no "booms" there.

Just as the package was ready for the lid, a number of Civil war veterans were asked to come in and see it off. Their interest and pleasure in fingering the soft, warm garments gave the women standing about the table a glimpse of what the package would mean to the younger "soldier boys." And presently tears began to course down the withered cheek of each old veteran in blue. Did they recall some chilly raw day of '65 when men trudged barefoot and ill-clad for weary miles, when food was scarce and hopes fainting? Did they picture the box of warm garments which would be to them? But no questions were asked; the glimpse of camaraderie, of the fighting man of one generation for one of another touched all the little group in its own way.

Children Make Swabs. But not only have knitting needles been busy in her Ohio home town, Mrs. Roberts says; scissors and thread have been employed in making a lengthy list of articles, including leg and arm-fracture pillows, body binders, convalescent robes, cup covers, elbow rests, plain bandages seven yards long and four inches wide, and hospital shirts.

Not a church or social affair sees any idle hands. All are busy clipping muslin rags for comfort pillows, rolling bandages, making cup covers or any one of many hundred needful things. In all the schools an hour was set aside two afternoons each week for Red Cross work. A thousand wound swabs were made by the pupils, who says. Using the practical recipe for making trench candles, the league made 400 and sent them to France. These candles are made of newspaper rolled tightly on a pencil to one-inch thickness. A cord is inserted, pencil removed and the whole dipped in melted paraffin. The result is a smooth, white candle which will last long enough for the man in the

CORDING TO ONE'S LIKING.

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trenches to make a cup of coffee. Other original methods were thought of for aiding the boys to overcome one of the trenches' handicaps—darkness and difficulty of providing light.

One of the phases of work the members were most interested in was the cup covers intended for hospitals. As ordinarily made by Red Cross circles these are bits of cloth large enough to cover well the tops of medicine glass or cup, with a piece of lead hidden in the hem to weight it down and keep impurities in the air from getting within the cup. But Mrs. Roberts says her circle was not content with making these so plain. Bright beads were substituted for lead, one being attached to each of four corners. A deft touch or two and the little article was beautiful, sure to brighten the eye of a soldier lying on a white hospital bed or on an emergency pallet where a medicine cup is going to be needed and a Red Cross nurse is going to need a "cup cover."

Members brought one-time fashionable beaded purses which had been laid away, and from these countless beads were obtained. The ten-cent stores' bead supplies were soon bought out and many individual collections were donated. In all, thousands of ornamented covers were finished.

SOCIETY PERSONALS

Dr. and Mrs. John H. Revington have returned from a visit to relatives in Bristol.

Miss Pansy Leavitt is visiting her sister, Miss Madge Leavitt, in Washington.

Miss Josephine Bogart has returned to Ward-Belmont after spending the holidays with her parents, Dr. and Mrs. W. M. Bogart.

Dr. J. L. Seively and Miss Mabel Seively have returned from Jacksonville, Fla., where they spent the Christmas holidays.

Mr. and Mrs. John Gilbreath have returned from Dayton, Tenn.

Mr. and Mrs. D. Combs and Miss Edith McCallister have returned from a two-weeks' stay in Atlanta, where they visited Mr. and Mrs. Ward Linn and Lieut. Will McCallister. The trip was made by motor.

Capt. J. P. Atkins has returned from Clinton, Tenn.

Misses Margaret and Agnes Collins have returned to school in Murfreesboro after spending the holidays with their parents, Mr. and Mrs. N. J. Collins, in St. Elmo.

Stanley Warner returned Thursday to Georgia Tech after visiting his parents, Mr. and Mrs. Willard Warner.

Miss Rose Metzger, of Peru, Ind., is the guest of Mrs. H. W. Longley.

Dr. and Mrs. F. W. Meacham have returned from Franklin, Tenn.

Miss Mary Loomis, of Maryville college, is visiting her aunt, Mrs. Fred Robinson.

Miss Ruth Williams returned to Swarthmore college after a ten-days' vacation spent with her parents, Mr. and Mrs. S. A. Williams.

Courtney Twinn and Edwin Rose returned Tuesday to the University of Pennsylvania after a visit with her parents.

Mrs. D. S. Etheridge will go shortly to Florida for a visit.

Mr. and Mrs. D. M. Hey have gone to Cincinnati, after a visit to Mr. and Mrs. Webster James.

Mr. and Mrs. Harry Bell returned Thursday to their home in Kansas City after a visit to friends here and also in Knoxville.

Lieut. Hugh Gregory, who has been stationed at Camp Gordon, was in the city Thursday en route to El Paso, Tex.

Mr. and Mrs. C. F. Brown and children, of South Pittsburg, have been the guests of Mr. and Mrs. N. J. Collins.

The Knoxville Journal and Tribune has the following items:

"Mrs. L. D. Tyson and Miss Isabella Tyson, after spending the Christmas holidays with Gen. Tyson at Camp Sevier, Greenville, S. C., will make a New Year's visit at Pensacola with

Charles McGhee Tyson. "Earle Jacobs came from Chattanooga for a visit with homefolks and to attend the Glenn-Eppes wedding."

Mr. and Mrs. O. O. Mitchell, of Eau Claire, Wis., who have been visiting Mr. and Mrs. A. W. Lauter, have gone to Cleveland to visit relatives.

Miss Katherine Dietz is reported as improving at West-Ellis infirmary.

Mr. and Mrs. George Christian have gone to New York to reside.

Mr. and Mrs. Walter Robinson have returned from their wedding trip.

Mrs. D. V. Stroop, of Sewanee, is the guest of Mrs. Arthur Stedman on Missionary ridge.

A. M. Monds has gone to Macon, Ga., to accept a position on the advertising staff of the Telegraph and Messenger.

Miss Jennie Anderson returned to Columbia institute Thursday, after spending the holidays at home.

Mrs.